

WEIHNACHTSMENÜ 2019
CHRISTMAS DINNER 2019

LACHSFORELLEN TATAR
KOHLRABI, KAVIAR, DILL

SALMONTROUT TATAR
CABBAGE TURNIP, CAVIAR, DILL

MARONI SCHAUMSUPPE
NORDSEE GARNELE

CHESTNUT FOAMSOUP
NORTH SEA SHRIMP

GEBACKENER WEIHNACHTSKARPFEN
CRANBERRY, SELLERIE

TRADITIONAL DEEP FRIED CARP
CRANBERRY, CELERY

RINDERBACKERL
KARTOFFEL-TRÜFFELCRÈME, STECKRÜBE

BEEF CHEEK
POTATO-TRUFFLECRÈME, TURNIP

MANDEL CRÈME BRÛLÉE

ALMOND CRÈME BRÛLÉE

FÜNF GÄNGE / FIVE COURSES
€ 99,-

WEINBEGLEITUNG / WINE PAIRING
€ 35,-

SILVESTERMENÜ 2019
NEW YEAR'S EVE DINNER 2019



AMUSE BOUCHE
AUSTERN, GRÜNER APFEL, DILL
OYSTERS, GREEN APPLE, DILL

HUMMERBISQUE, ESTRAGON – ÖL
LOBSTER BISQUE, TARRAGON – OIL

KALBSTAFELSPITZ, KAPERN MAYONNAISE, WALDPILZE
BOILED VEAL, CAPERS MAYONNAISE, MUSHROOMS

JAKOBSMUSCHELN, BUTTERBRÖSEL, SAFRAN
SCALLOPS, BUTTERED BREADCRUMBS, SAFFRON

BEIRIED, SELLERIE, WILLIAMS BIRNE
STRIP LOIN STEAK, CELERY, WILLIAMS PEAR

ROCHER, HASELNUSS, SCHOKOLADE
ROCHER, HAZELNUT, CHOCOLATE

€ 120,-

WEINBEGLEITUNG
WINE PAIRING

€ 45,-